Chapter 9 Mobile Food Establishments

Parts

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9-1 GENERAL REQUIREMENTS.

Subparts

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9-101.10 Applicable Rules.

In addition to the specific requirements of this chapter, Chapter 1 through Chapter 7 apply to MOBILE FOOD ESTABLISHMENTS as applicable.

Warewashing

9–102.11 Restricted Operation

MOBILE FOOD ESTABLISHMENTS meeting the following conditions are not required to have warewashing equipment as specified in Chapter 4 if:

- (A) FOOD is limited to PREPACKAGED FOOD items and beverages dispensed in single servings from covered urns or other protected equipment.
- (B) Handwash facilities are available on the mobile unit.
- (C) Required warewashing equipment is available at the service base; and
- (D) Utensils and serving equipment are limited to single–service articles only.

9–103.11 Service Base

Every MOBILE FOOD ESTABLISHMENT shall have a SERVICE BASE of operations consisting of :

- (A) Except as provided in $\P(D)$ of this section, an enclosed building of sufficient size to accommodate mobile units for servicing, cleaning, inspection and maintenance.
- (B) An APPROVED water supply as specified in §§5-101.11 and 5-104.11 and 5-104.12
- (C) Approved facilities for liquid waste disposal as specified in §5-403.11.
- (D) If APPROVED by the DEPARTMENT, an enclosed building as specified in $\P(A)$ of this section, may not be required as a SERVICE BASE if it can be demonstrated that the lack of such a building will not interfere with the sanitary operation or servicing, cleaning, inspection and maintenance of the MOBILE FOOD ESTABLISHMENT.

9–104.11 Boundary Of Operation.

- (A) Except as in (D) of this section, each MOBILE FOOD ESTABLISHMENT shall return to its SERVICE BASE not less than once in each 24 hours for servicing and maintenance and more often if necessary.
- (B) Itineraries of each MOBILE FOOD ESTABLISHMENT shall be available at the SERVICE BASE.
- (C) On request of a representative of the DEPARTMENT, each MOBILE FOOD ESTABLISHMENT shall be made available for inspection for a pre-arranged period of not less than one hour between 8 a.m. and 5 p.m. at the SERVICE BASE. A MOBILE FOOD ESTABLISHMENT shall also be open to inspection by a DEPARTMENT representative at any time while it is in operation.
- (D) If APPROVED by the DEPARTMENT, a MOBILE FOOD ESTABLISHMENT may not be required to return to the base every 24 hours if it can be shown that the FOOD ESTABLISHMENT can operate in a safe and sanitary manner for a longer period of time.

9-2 WATER SUPPLY

Subparts

9–201 Watering Point 9–202 Storage Tank

Water Supply 9–201.11 Water Point

- (A) Drinking water for the MOBILE FOOD ESTABLISHMENT shall be obtained from the SERVICE BASE and the vehicle shall return to the SERVICE BASE whenever the amount of water in storage does not equal at least 3.8 liters (1 gallon)
- (B) The watering point for the MOBILE FOOD ESTABLISHMENT shall. consist of a threaded tap installed and maintained in a manner that will assure protection against contamination.
- (C) Hoses used for conveying DRINKING WATER shall be constructed and maintained as specified in §5–302.16.

Capacity 9–202.11 Water Storage Tank

- (A) Every MOBILE FOOD ESTABLISHMENT shall be equipped with a gravity or pressurized water storage tank.
- (B) The water storage tank shall be sized as specified in §5–103.11, but no smaller than the following:
 - (1) A MOBILE FOOD ESTABLISHMENT that serves beverages or FOOD or reheats prepared foods shall have a water storage tank with a capacity of at least 38 liters (10 gallons) for FOOD EMPLOYEE handwashing.
 - (2) A FOOD pushcart shall have a water storage tank with a minimum capacity of 19 liters (5 gallons) for handwashing.
 - (3) A MOBILE FOOD ESTABLISHMENT that prepares FOOD or beverages on the unit shall have a water storage tank with a capacity of at least 151 liters (40 gallons) for handwashing, utensil washing and sanitizing purposes.

- (C) The water storage tank shall be constructed and maintained as specified in subchapter 5–3 and shall be:
 - Constructed of at least 14 gauge metal or other durable FOOD grade material.
 - (2) Provided with a glass–sight gauge graduated to read water volume in gallons or liters .
 - (3) Equipped with a threaded opening on the inlet line or on the tank with a locking device for flushing and sanitizing the tank.
 - (4) Flushed and sanitized as specified §5-304.11

9-3 LIQUID WASTE

Subparts

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9–301	Waste Storage Tank
9-302	Construction and Maintenance
9-303	Disposal

Storage Tank

9–301.11 Waste Storage Tank.

Every MOBILE FOOD ESTABLISHMENT shall have a wastewater storage tank as specified in part 5–4.

9–302.11 Construction and Maintenance

A MOBILE FOOD ESTABLISHMENT waste storage tank shall be:

- (A) Constructed of metal of at least 14 gauge thickness, or other durable smooth surface material.
- (B) Equipped with a discharge connection having a tight closing valve consisting of a minimum of 1½ inch half–union attachment for gravity draining.
- (C) The valve specified in $\P(B)$ of this section shall be located between the attachment and tank proper.
- (D) The waste storage tank shall be maintained in a sanitary condition

9-303.11 Disposal.

- (A) Every service base shall have an approved sanitary septic system for sanitary disposal of liquid waste from the from the MOBILE FOOD ESTABLISHMENT wastewater collection tank.
- (B) When liquid waste cannot be discharged directly to sanitary sewers, a hose with a minimum 1½ inch half-union type attachment for connection to the MOBILE FOOD ESTABLISHMENT waste water tank shall be provided.
- (C) The hose used for disposal of liquid waste shall be maintained in a clean and serviceable condition and when not in use shall be stored in a separate cabinet labeled "for waste water hose only."

9–4 PUSHCART Subparts 9–401 Locations 9–402 Restricted Use

Located 9-401.11 Locations

Outdoor pushcarts shall be located on a paved surface. Indoor pushcarts shall be located on permanent flooring material which is smooth and easily cleanable.

9-402.11 Restricted Use

No pushcart may be used to sell or process a POTENTIALLY HAZARDOUS FOOD unless the following apply:

- (A) POTENTIALLY HAZARDOUS FOOD PREPARED OF PROCESSED on an outdoor pushcart shall be entirely contained in a enclosed system that precludes any contamination of the FOOD. Indoor pushcarts shall have adequate shielding to protect display and FOOD PREPARATION areas from contamination.
- (B) Pushcart serving POTENTIALLY HAZARDOUS FOOD shall be mechanically equipped to keep FOOD at temperatures as specific in 3–501.16.

9-5 OPERATION AND INSTALLATION

Subparts

9–501	Restrictions
9-502	Bottled Or Liquefied Gas
9-503	Toilet Facilities

9-501.11 Restrictions.

- (A) No mobile food establishment may be used for living or sleeping purposes.
- (B) Mobile FOOD ESTABLISHMENT shall not be used for any non-FOOD ESTABLISHMENT purposes or business.
- (C) Non-FOOD EMPLOYEES are not permitted in the vehicle where FOOD is prepared, stored and served.
- (D) No FOOD, FOOD containers, wrappers, packaging materials or utensils may be kept in the driver's compartment of any MOBILE FOOD ESTABLISHMENT.
- (E) The driver's compartment shall be separated by a partition from the area for FOOD preparation, service or storage.

9-502.11 Bottled Or Liquefied Gas

If bottled or liquefied gas is used within a MOBILE FOOD ESTABLISHMENT, the operator shall have it securely installed.

Note: The Department of Commerce has rules that govern bottled and liquefied gas. For information contact the Safety and Buildings Division at the Department of Commerce, P.O. Box 2509, Madison, WI 53701, telephone 608–266–3151 and 711 (TTY). or http://www.commerce.state.wi.us/SB/

9-503.11 Toilet Facilities

The operator of a MOBILE FOOD ESTABLISHMENT shall arrange for use by personnel operating the MOBILE FOOD ESTABLISHMENT public or private toilet facilities during all hours the MOBILE FOOD ESTABLISHMENT is in operation.